



MENU COLLECTION
BUFFET





Broccoli salad with roasted fennel, orange, rocket, pistachio and vinaigrette.

BUFFET MENU

ANTIPASTO GRAZING STATION (SERVED SEPARATELY)

SALADS - CHOICE OF THREE

Shellfish salad with chilli, lemon and linguine

Grilled eggplant and cherry tomato salad with burrata and basil pesto **V GF**

Broccoli salad with roasted fennel, orange, rocket, pistachio and vinaigrette **V GF**

Green bean and potato salad with egg, chilli flakes, honey dressing and crispy shallots **V GF**

Roasted cauliflower salad with chorizo, red onion, mint and toasted almonds

Baby gem salad with bacon, egg and avocado, tarragon and anchovy dressing **GF**

Crispy noodle Asian salad with soy sesame and honey dressing **V**

Rocket, pear, cucumber, parmesan and pine nut salad **V GF**

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN FREE

BUFFET MENU

MAINS - CHOICE OF THREE

Braised chicken cacciatore with creamy garlic potato **GF**

Chicken tikka masala with buttered naan

Honey soy chicken thigh cutlets with noodles

Madras style chicken curry with scented saffron rice **GF**

Chicken tagine with spicy couscous served with peppers and red onion pickle

Roast achiote marinade chicken cutlet, Mexican rice and corn salsa **GF**

Harissa braised beef brisket with quinoa and roast vegetables **GF**

Pork belly with parsnip purée, roast apple and cider gravy **GF**

Beef bourguignon

Bourbon glazed beef brisket with apple slaw **GF**

Grilled salmon fillets with crushed chat potato, grilled asparagus and hollandaise sauce **GF**

Moroccan lamb shoulder with raisin and caper couscous, broccolini and hazelnuts

Cauli lower and eggplant madras curry, steamed rice and pickle tomato **V GF**

ACCOMPANIED WITH

Roast crushed chat potato with rosemary and sea salt **V GF**

Steamed snow peas, sugar snaps and green beans **V GF**

DESSERTS - SELECTION OF TWO

Selection of slices

Individual pavlova **V GF**

Sliced seasonal fruit platter **V GF**

Selection of French pastries **V**

Cheese and fruit **V**

WHY NOT ADD:

Platter of fresh prawns with lemon and cocktail sauce **GF**

Fresh oysters with mignonette dressing **GF**

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Chicken tagine with spicy couscous served with peppers and red onion pickle